

# COLD IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (87.5%)	81 %	5
Grain	Rice, Flaked	1 kg (12.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Ekuanot	25 g	5 min	14 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Sabro	25 g	5 min	15 %
Boil	Simcoe	50 g	1 min	13.2 %
Boil	Sabro	50 g	1 min	15 %
Dry Hop	Ekuanot	25 g	2 day(s)	14 %
Dry Hop	Sabro	25 g	2 day(s)	15 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Cryo Ekuanot	25 g	2 day(s)	20.8 %
Dry Hop	Cryo Sabro	25 g	2 day(s)	20.5 %
Dry Hop	Cryo Simcoe	25 g	2 day(s)	24.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	44 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min